

# *Soups / Starters*

Lobster bisque  
Fine fishes/whiskey/coconut  
16 €

Oxtail soup  
Dumplings/root vegetables/Madeira  
14 €

Beef carpaccio  
Parmesan/pine nuts/vinegar/rocket salad/dried tomatoes  
17 €

Ragout fin  
Queen pâté/veal/poularde/mushrooms  
16 €

Oysters Fine de Claire N°3  
Shallot-vinaigrette/chester bread/lemon  
3 pieces 12 €                      6 pieces 22 €

# *Salads*

## Seared tuna

Leaf salad/sesame varnish/orange mango chutney

Starter 19 €

main course 29 €

## Gratinée goat cheese

Mixed salad/port wine cowardly/honey/berrys/caramelized nuts

Starter 16 €

main course 22 €

## Air-dried venison ham

Lamb's lettuce/ herb croûtons /cranberries

Starter 16 €

main course 22 €

## Dressings

rasberry-chili/french/balsamic/walnut

# *Pasta*

## Aglio e Olio

Colourful pasta/chilli/rocket/cherry tomatoes/parmesan/scampi

Starter 18 €

main course 27 €

## Truffle

Taglioni/champagne sauce/parmesan/green asparagus

Starter 23 €

main course 35 €

also with 4 pan-seared prawns: + 9 €

# *Fish / Meat*

Variation of river & sea  
Basmatirice/Safransauce/leaf salads  
32 €

Lobster & scallops  
Spinach/tagliolini/sour cream/truffle  
48 €

Filet of sea bass  
Mediterranean Risotto/Chorizo/Rucola/Parmesan  
30 €

Veal cheeks  
Potato-caleric-puree/elderflower-onion-  
jam/vegetables/balsamic gravy  
36 €

Beef tenderloin  
Gratin/vegetables/Café-de-Paris  
39 €

Venison schnitzel  
Bread-nut breading/truffled mashed potatoes/  
field salad/vanilla-lime cranberries  
30 €

# *Dessert*

## Sorbet

Lemon/mango/strawberry/raspberry/pear/cassis/  
passionfruit/apple  
per scoop 3 €

infused with sparkling wine or wodka +4 €

## Dessertvariation „Villa Hügel“

Different delicacies from our patisserie  
15 €

## Crème Brûlée

Madagascar-vanilla/ Valrohna chocolate ice cream  
12 €

## Selection of biscuits & filled chocolate

Ideal with coffee

13 €

## Small collection of cheese

raw-, soft- and hard cheese/homemade fruit-bread/grapes/figs

14 €